Magic Flute

Large Group Reservations

The Magic Flute Garden Restaurant is a perfect spot to host your next event. Our space can accommodate events of various sizes; whether you are looking to host a Baby Shower, Bridal Shower, Birthday or celebrating a special occasion.

Large Group Reservations are for groups of 12 or more guests. And are given a maximum time of 2.5 hours.

Seating Times

Lunch Mon-Fri	11am or 1pm
Dinner Mon-Sat	5pm or 7:30pm
Brunch Sat-Sun	10am or 1pm

**All reservations are a maximum time of 2.5 hours.*

Pricing

Groups of 12 to 15:
Food & Beverage Minimum: $1000

Groups of 16 to 20:
Food & Beverage Minimum: $1500

Groups of 21 to 25:
Food & Beverage Minimum: $2000

Groups of 26 to 30:
Food & Beverage Minimum: $2500

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Buyouts:

Garden Patio - seats up to 45 guests
Food & Beverage Minimum: $3750

Back dining room - seats up to 24 guests
Food & Beverage Minimum: $2000

Full Restaurant - seats up to 100 guests
Food & Beverage Minimum: $8500

- Food & Beverage Minimums do NOT include 8.625% city tax or 20% service charge.
- Food & Beverage Minimums are for onsite consumption of food and beverages at the time of your event.
- If the minimum is not reached you will be charged for the remaining balance.

Magic Flute

Making a reservation

Please contact Joe at sfmagicflute@yahoo.com or 415-922-1225

A deposit is required at time of booking. Deposits are 20% of your Food & Beverage minimum. Deposits are *nonrefundable*. Deposits will be applied against your final bill at the conclusion of your event. Prices are subject to change based on availability and time of service.

Menu

We ask that you select from our current menu:

Groups of 10 to 15: Please select 1 to 4 entrees
Groups of 16 to 25: Please select 1 to 3 entrees
Groups of 26 and up: Please select 1 or 2 entrees

- Corkage fee $25 per 750ml bottle, two bottle maximum
- Outside dessert fee $5 per person

Guest Count

Confirmation of your guest count is required no later than 7 days prior to your event. Unconfirmed party sizes will be billed per the original guest count at time of booking.

Cancellation Policy

Deposits are nonrefundable.

Cancellations within 2 weeks of the date of your event will incur charges for 50% of stated Food & Beverage minimum, including sales tax and service fee. Cancellations within one week of the event date will be charged the full Food & Beverage minimum, including sales tax and service fee.

Cancellations for events in *December*, will be extended to 30 days (50% of the Food & Beverage minimum, including sales tax and service fee) and two weeks (full Food & Beverage minimum, including sales tax and service fee).

Payment

Payment is due upon conclusion of your event. Deposits will be applied to your final bill on the day of your event. The Magic Flute accepts Visa, MasterCard, American Express and cash.

Contact Joe LaCavera for inquiries or more information:
415-922-1225 | sfmagicflute@yahoo.com

Brunch Menu

Magic Flute

3673 SACRAMENTO STREET
SAN FRANCISCO I CA

Savory

Prosciutto Benedict 25
poached eggs, prosciutto cotto, spinach, Hollandaise, Brioche, chives, green salad

Avocado Toast Benedict 24
poached eggs, avocado, chili flakes, tomato, Hollandaise, Brioche, chives, green salad

Smoked Salmon Latke Benedict 32
poached eggs, smoked salmon, sautéed spinach, Hollandaise, potato Latke, chives, green salad

Breakfast Sando 24
fried egg, prosciutto cotto, arugula, tomato, fontina, basil pesto-mayo, focaccia bun, green salad

Quiche 24
farm eggs, hickory bacon, caramelized onions, Swiss cheese, spinach, green salad

Salmon Scramble 28
farm eggs, wild salmon, artichokes, onions, tomatoes, chive-cream, green salad

Hunter's Scramble 24
farm eggs, chicken apple sausage, mushrooms, Fontina cheese, truffle oil, green salad

Presidio Scramble 24
farm eggs, hickory bacon, Brie, mushrooms, green salad

Pulled Smoked Chicken Hash 24
poached eggs, bell peppers, onion, Hollandaise, hash brown potatoes, green salad

Chorizo Chilaquiles 23
Fried egg, spicy chorizo, salsa roja, cotija cheese pickled onion, avocado, crema, tortilla chips

Garden Vegetable Omelet 20
farm eggs, zucchini, tomatoes, spinach, mozzarella, green salad

Time for some bubbly...

Sweet

Beignets 18
whipped cinnamon mascarpone cream, homemade seasonal jam

Classic French Toast 22
seasonal fruit, mascarpone whipped cream, maple syrup

Orange French Toast Bake 22
blueberries, toasted pistachios, whipped lemon-ricotta, honey

Lunch

M.F. Burger 25
aged cheddar, crispy prosciutto, butter lettuce, tomato, homemade pickle, Magic Flute sauce

Chicken Sandwich 24
bell pepper, onion, tomato, basil arugula, Fontina, red pepper aioli

Blackened Salmon Salad 32
arugula, watermelon radish, avocado, fennel crystals, pine nuts, citrus vinaigrette

Cobb Salad 26
butter lettuce, chicken breast, pancetta, tomatoes, blue cheese, egg, onion, avocado, herbed buttermilk

Laurel Heights Pizza 24
Prosciutto di Parma, mozzarella, caramelized onions, honey, arugula

Spuntini - Bites

warm focaccia bread extra virgin olive oil 6
roasted garlic cheesy bread 7
white bean minestrone 12
fried olives anchovies, lemon zest 9
marinated olives fennel, orange, garlic 9
crispy calamari roasted red pepper aioli 16
saffron arancini fontina, lemon-garlic aioli 15

Lunch Menu

Magic Flute

3673 SACRAMENTO STREET
SAN FRANCISCO I CA

Spuntini - Bites

WARM FOCACCIA BREAD extra virgin olive oil 6
ROASTED GARLIC CHEESY BREAD 7
FRIED OLIVES anchovies, lemon zest 9
MARINATED OLIVES fennel, orange, garlic 9
CRISPY CALAMARI roasted red pepper aioli 16
SAFFRON ARANCINI fontina, lemon-garlic aioli 15
WHITE BEAN MINESTRONE 12
N.E. CLAM CHOWDER 14
GRILLED DATES Pt. Reyes blue cheese, prosiuctto 14
ROASTED BEETS lemon-ricotta, arugula, pistachio 14

Pasta

Fusilli alla Bolognese 26
8 hour beef & pork ragu, parmesan

Pesto Chicken Penne 25
spinach, onions, sun-dried tomatoes, pesto cream

Prawn Scampi 34
garlic, chili flake, tomato, olive oil, white wine, linguini

Bucatini All'Amatriciana 24
pancetta, chili flake, tomato sauce, parmesan

Clam Vongole 27
garlic, chili flake, olive oil, white wine, linguini

Breakfast

Quiche 24
hickory bacon, carmelized onions,
Swiss cheese, spinach, green salad

Presidio Scramble 24
hickory bacon, Brie,
mushrooms, green salad

Pizza

Laurel Heights Pizza 24
Prosciutto di Parma, mozzarella,
caramelized onions, honey, arugula

Salad

Blackened Salmon 32
arugula, watermelon radish, avocado,
fennel crystals, pine nuts, citrus vinaigrette

Cobb 26
butter lettuce, chicken breast, pancetta, tomatoes,
blue cheese, egg, onion, avocado, herbed buttermilk

Classic Caesar 18
romaine, garlicky croutons,
parmigiano, caesar dressing

Pulled Smoked Chicken 26
baby greens, apples, feta, golden raisins,
candied pecans, poppy seed dressing

Bay Shrimp Louie 26
romaine, hard boiled egg, potatoes, tomatoes,
celery, scallions, louie dressing

Italian Chop 25
romaine, radicchio, crispy chickpeas,
salami, tomato, onion, pepperoncini,
olives, provolone, red wine vinaigrette

Sandwiches

M.F. Burger 25
aged cheddar, crispy prosciutto, butter lettuce,
tomato, homemade pickle, Magic Flute sauce

Lamb Burger 25
jalapeño, cilantro, butter lettuce, tomato, homemade pickle
cucumber yogurt sauce, sesame bun

Italian Sausage Sandwich 23
onions, peppers, marinara, provolone, filone bun

Grilled Chicken Sandwich 24
bell pepper, onion, tomato, basil
arugula, Fontina, red pepper aioli, filone bun

Salmon Sandwich 28
tomato, butter lettuce, tartar suace, filone bun

Antipasto Sandwich 25
salami, prosciutto cotto, tomato, pepperoncini
butter lettuce, provolone, garlic aioli, focaccia bun

Dinner Menu

Magic Flute

Spuntini - Bites

warm focaccia bread extra virgin olive oil 6
roasted garlic cheesy bread 7
fried olives anchovies, lemon zest 9
marinated olives fennel, orange, garlic 9
crispy calamari roasted red pepper aioli 16
saffron arancini fontina, lemon-garlic aioli 15
white bean minestrone 12
new england clam chowder 14

Insalata

Roasted Beets 15
whipped lemon-ricotta, arugula, pistachio

Grilled Dates 16
Pt. Reyes blue cheese, prosciutto,
arugula, oilve oil, balsamic reduction

Prosciutto & Fresh Mozzarella 17
arugula, pine nuts, oilve oil, balsamic reduction

Classic Caesar 17
romaine, garliky croutons, parmigiano, caeser dressing

Italian Chop 17
romaine, radicchio, crispy chickpeas,
salami, tomato, onion, pepperoncini
olives, provolone, red wine vinaigrette

Pasta

Fusilli alla bolognese 26
8 hour beef & pork ragu

Pesto Chicken Penne 25
spinach, onion, sun-dried tomatoes, pesto cream

Frutti di Mare Linguini 35
salmon, prawns, calamari, white wine,
marinara, garlic, basil

Prawn Scampi 34
garilc, chili flake, olive oil, lemon, white wine

Quatro Frommagio Tortoloni 26
spinach, spicy pink sauce

Bucatini all'Amatriciana 24
pancetta, chili flake, tomato sauce

Clam Vongole 27
galic, chili flake, oilve oil, white wine

Italian Sausage Penne 24
shallots, capers, chili flakes, olive oil

Entrees

Laurel Heights Pizza 24
Prosciutto di Parma, mozzarella,
caramelized onions, honey, arugula

Risotto 25
forest mushrooms, spinach, onions,
pine nuts, pesto, Parmigiano

Chicken Marsala 28
panko bread crumbs, mushrooms,
garlic, creamy potatoes

Salmon Piccata 35
lemon, shallot, capers, tomatoes,
spinach, fingerling potatoes

Grilled Pork Chop 36
fig marmalade, fingerling potatoes,
Brussels sprouts, bacon

COCKTAILS

Mimosa 13
citrus & sweet

Bellini 13
sweet, acidic & floral

Cran-mosa 13
tart & fruity

Pom-mosa 13
sour, sweet & fruity

Greyhound 13
sour, sweet & citrus

Cosmo 13
citrus, tart & balanced

Bloody Mary 13
spicy, vegetable, salty

Champgane Cocktail 13
citrus, sweet, botanical

Gentian Amaro Spritz 13
citrus, herbal, floral

JUICES

Fresh Orange	7
Fresh Grapefruit	7
Peach	6
Cranberry	6
Apple	6

NON-ALCHOLIC

Iced Tea	8
Arnold Palmer	8
S. Pellegrino Limonata	6
Sparkling Water	9
Tonic Water	5
Fever Tree Ginger Beer	5
Coke	5
Diet Coke	5

COFFEE

Drip Coffee	6
Lavazza Espresso	3.50
Espresso tonic	6
Cappuccino	7
Latte	7
Mocha	7.50
Hot Chocolate	6
Hot Tea	6

{English Breakfast, Earl Grey, Chamomile, Green, Mint}

BY THE GLASS

BUBBLES

PROSECCO D.O.C. 14
Guinigi, Brut,Treviso, IT

CRÉMANT DE LOIRE 14
Veuve Amiot, “Elisa”, Saumur, FR

ROSÉ SEC 14
Veuve Devienne, FR

WHITE

PINOT GRIGIO 14
Lagaria, Delle Venezie, IT

VERDICCHIO 14
Umani Ronchi, Marche, IT

ETNA BIANCO 16
Pietradolce, Sicily, IT

VIOGNIER 16
Fess Parker, Santa Barbara County, CA

SAUVIGNON BLANC 14
Cantina Puiatti, Friuli, IT

CHARDONNAY 15
J. Lohr, Monterey, CA

ROSÉ

ROSÉ 14
Balleto, Russian River Valley, CA ‘21

RED

PINOT NOIR 15
Balleto, Russian River Valley, CA ’20

SANGIOVESE 16
Random Ridge, Mt. Veeder, Napa Valley CA ’20

BARBERA D’ASTI 13
Araldica, Piemonte, IT ’19

TEMPRANILLO 15
Marimar Estate, Russia River Estate, CA '18

NERO D’AVOLA 14
Gulfi, Sicily, IT '19

PRIMITIVO 14
Palamà, Salento, IT '18

CABERNET SAUVIGNON 15
William Hill, Central Coast, CA ‘18

BEER

KÖLSCH 9
Almanac Beer Co., 5.0%

PILSNER 9
East Brothers, Bohemian Style, 5.0%

LAGER 9
Menabrea, “Bionda”, 4.8%

RED LAGER 9
East Brothers, Vienna Style, 4.6%

AMBER 9
Menabrea, “Ambrata”, 5.0%

BLONDE ALE 10
Mastri Birrai Umbri, Italy, 5.6%

BELGIAN FARMHOUSE ALE 12
Saison Dupont, 6.5%

BELGIAN ALE 12
Delirium, Belgium, 8.5%

IPA 10
Mastri Birrai Umbri, "Italian Pale Ale”, 6.5%

HALF BOTTLES

CRÉMANT - ROSÉ
Lucien Albrecht, Alsace, FR ***32***

CRÉMANT
Bailly Lapierre, Brut, Bourgogne, FR ***35***

CHAMPAGNE
Henriot, Brut, Champagne, FR ***45***

MOSCATO D'ASTI
Saracco, Castiglione Tinella, IT ***24***

ROSÉ
Azur, Napa County, CA ***24***

CHARDONNAY
Trefethen, Napa Valley, CA ***30***

SANGIOVESE-CABERNET
Campaccio, Tuscany, IT '16 ***35***

AMARONE della VALPOLICELLA
Giuseppe Campagnola, Veneto, IT '18 ***35***

BUBBLES

ROSÉ SEC
Veuve Devienne, "the Widow", FR ***58***

PROSECCO D.O.C.
Guinigi, Brut,Treviso, IT ***58***

PROSECCO SUPERIORE D.O.C.G.
Bortolomiol, Brut, Valdobiadene, IT ***72***

CRÉMANT DE LOIRE
Veuve Amiot, Saumur, FR ***58***

FRANCIACORTA D.O.C.G.
Berlucchi, Brut, Lombardy, IT ***76***

CHAMPAGNE
Jacquart, Brut, Reims, FR ***88***

CHAMPAGNE
Louis Roederer 243, Reims, FR ***135***

ROSÉ

ROSÉ
Balleto, Russian River Valley, CA ***56***

ROSÉ
Campuget Costières, Nîmes, FR ***55***

WHITE

PINOT GRIGIO
Lagaria, Delle Venezie, IT ***56***

VERDICCHIO
Umani Ronchi, Marche, IT ***56***

VIOGNIER
Fess Parker, Santa Barbara, CA ***64***

ETNA BIANCO
Tornatore, DOC Sicily, IT ***67***

ETNA BIANCO
I *Custodi, "Aedes", Sicily, IT* ***74***

SAUVIGNON BLANC
Cadre, Edna Valley, CA ***68***

SAUVIGNON BLANC
Cantina Puiatti, Friuli, IT ***55***

CHARDONNAY
J. Lohr, Monterey, CA ***59***

CHARDONNAY
Flowers, Sonoma Coast, CA ***84***

CHARDONNAY
Copain, Sonoma Coast, CA ***66***

CHARDONNAY
Rombauer Vineyards, Carneros, CA ***80***

RED

NEBBIOLO *Vegis, "Gattinara" - DOCG, Gattinara, IT '13 // **82***

BAROLO *Massolino, DOCG Serralunga d'Alba, Piedmont, IT '18 // **94***

BRUNELLO DI MONTALCINO *Col D'Orcia, DOCG, IT '16 // **145***

PINOT NOIR *The Calling, "Patriarch single vineyard", Sonoma Coast, CA '16 // **86***

PINOT NOIR *Balletto, "Sexton Hill Vineyard", Russian River Valley, CA '19 // **78***

PINOT NOIR *Flowers, Sonoma Coast, CA '21 // **75***

PINOT NOIR *MacMurray Estate Vineyards, Russian River Valley, CA '19 // **63***

PINOT NOIR *Annadel Estate Winery, Sonoma County, CA '20 // **65***

BARBERA D'ASTI *Araldica, "Albera", Piemonte, IT '19 // **52***

MONTEPULCIANO *Umani Ronchi, Riserva, Mache, IT '17 // **180***

NERO D'AVOLA *Gulfi, "Nerojbleo", Sicily, IT '19 // **58***

FRAPPATO *Planeta, Vittoria DOC, Sicily, IT '21 // **65***

SANGIOVESE *Random Ridge, "Fortunata", Mt. Veeder Napa Valley, CA '19 // **67***

SANGIOVESE *Col D'Orcia, "Rosso di Montalcino", Tuscany, IT '19 // **68***

SANGIOVESE *Perazzeta, Montecucco, IT '17 // **62***

SANGIOVESE-CABERNET *Random Ridge, Mt. Veeder Napa Valley, CA '19 // **72***

SUPER TUSCAN *Il Fauno di Arcanum, Tuscany, IT '19 // **73***

PRIMITIVO *Palamà, "Arcangelo", Salento, IT '18 // **57***

CHIANTI CLASSICO *Ruffino, DOCG Riserva Ducale Oro, Chianti, IT '17 // **70***

CHIANTI CLASSICO *Podere Ciona, Riserva, Chianti, IT '14 // **68***

CHIANTI RÚFINA *Nipozzano, Riserva, Firenze, IT '15 // **66***

MERLOT *Grgich Hills Estate, Napa Valley, CA '18 // **75***

MERLOT *Rutherford Hill, Napa Valley, CA '19 // **80***

MERLOT *Annadel Estate Winery, Sonoma Valley, CA '19 // **65***

ZINFANDEL *Rombauer Vineyard, Sonoma County, CA '20 // **64***

RED BLEND *Annadel Estate Winery, "Proprietary blend" Sonoma County, CA '19 // **75***

RED BLEND *Trefethen "Dragon's Tooth", Napa Valley, CA '18 // **85***
(49% Malbec, 27% Petit Verdot, 24% Cabernet Sauvignon)

RED BLEND *Flora Springs, "Trilogy" Bordeaux Style, Napa Valley, CA '17 // **105***
(80% Cabernet Sauvignon, 17% Petit Verdot, 3% Malbec)

SAGRANTINO *Cõlpetrone, Umbria, IT '11 // **64***

CABERNET SAUVIGNON *Faust, Napa Valley, CA '19 // **93***

CABERNET SAUVIGNON *Pahlmeyer, "Jayson", Napa Valley, CA '18 // **118***

CABERNET SAUVIGNON *Faust, "The Pact", Coombsville/Napa, CA '20 // **225***

CABERNET SAUVIGNON *Silver Oak, Alexander Valley, CA '18 // **135***

CABERNET SAUVIGNON *Grgich Hills Estate, "Old Vine", Youuntville, CA '17 // **195***